

APPLE FIG CAKE

If you grew up Italian-American, fall meant apples on the counter, figs ripening fast, and Nonna saying, “*Facciamo una torta.*” This Apple & Fig Cake tastes like those simple afternoons when the kitchen smelled like cinnamon and fruit, and dessert didn’t need frosting to be special.

This is a humble, rustic cake—soft, moist, and forgiving. The apples melt into the batter, keeping it juicy, while the figs bake into sweet, slightly chewy jewels on top. It’s the kind of cake Nonna made without measuring cups, but that somehow always came out perfect.

Cooking Times

- **Preparation Time:** 15 minutes
 - **Cooking Time:** 45–50 minutes
 - **Total Time:** 1 hour 5 minutes
 - **Servings:** 8 slices
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Ingredients

- 4 cups peeled and finely chopped apples
 - 1½ cups fresh figs, sliced
 - 1 cup granulated sugar
 - 2 large eggs
 - 4 tbsp unsalted butter, softened
 - 4 tbsp unsalted butter, melted (for topping)
 - ¼ cup neutral vegetable oil
 - ¼ cup sour cream
 - 1⅓ cups all-purpose flour
 - 1 tsp baking powder
 - ½ tsp ground ginger
 - Ground cinnamon, to taste
 - 1 tsp vanilla extract (or vanilla powder)
 - Pinch of fine salt
 - Powdered sugar, for dusting
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Instructions

1. In a large bowl, combine the softened butter, vegetable oil, granulated sugar, and a pinch of salt.
 2. Add the eggs and mix until smooth.
 3. Stir in the sour cream and mix until creamy.
 4. Continue mixing until the sugar is fully dissolved.
 5. Add the flour, baking powder, ginger, cinnamon, and vanilla.
 6. Mix gently just until the batter is smooth and lump-free.
 7. Fold in the finely chopped apples.
 8. Grease and flour a **10-inch round cake pan**, then pour in the batter and smooth the top.
 9. Wash the figs, remove tough stems, slice into wedges, and arrange them in a fan pattern on the surface.
 10. Brush the figs with melted butter and sprinkle lightly with sugar.
 11. Bake at **350°F (175°C)** for **45–50 minutes**, until golden and a toothpick inserted in the center comes out clean.
 12. Let cool slightly, dust with powdered sugar, and serve.
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Tips & Tricks

- Use **very ripe figs** for the best sweetness and texture.
- A mix of apple varieties adds depth—sweet plus slightly tart works best.
- This cake is even better the next day, just like Nonna's desserts.
- Perfect with espresso, cappuccino, or a simple afternoon coffee.